

A close-up, high-angle photograph of a Zanussi Ev700 spice rack. The rack is black with a silver-colored metal frame. It features two circular spice compartments on the left, each with a black base and a silver-colored metal ring. To the right of these are five rectangular spice compartments, each containing a different spice: red powder, green herbs, yellow powder, mixed peppercorns, and brown powder. The background is a light gray surface.

Ev700

ZANUSSI
PROFESSIONAL

ZANUSSI

Evo700



ZANUSSI
PROFESSIONAL

EVOLution comes from tradition

**2 lines,
5 new functions,
100s of combinations**



Evolution:

Grill HP Evo900, Evo700

Highly productive and energy saving, thanks to the **large cooking surface** with easily removable grates, the "**energy control**" for a precise regulation of the power level and the piezo ignition.

Braising pan Evo900

Multipurpose and easy to use. Wet or dry cooking of large quantities thanks to the Duomat cooking surface, guaranteeing uniform cooking temperature, the new gas or electric heating system and the thermostatically controlled temperature ranging from 120°C to 300°C.

Induction HP Evo700

Fast and efficient. The ideal solution for express service with low energy consumption thanks to the pan detection device, the energy regulator and the glass ceramic surface which only heats up upon direct contact.

Sturdiness and reliability:

- **Pressed tops**
- **One piece structure**
- **Internal frames to reinforce feet**

Environment

Energy savings

Zanussi Professional cares about nature and kitchen working environment.

- all Evo900 equipment is 98% recyclable
- all packaging is 100% recyclable
- wide range of products, **gas grill HP, gas pasta cooker, electric induction top** offer energy savings, low emissions and lower consumptions
- the **exclusive "flower flame"** system allows the flame to be precisely adjusted to fit pans of any diameters, thus avoiding dispersion into work area and providing high efficiency



5 new functions

Convection Oven Evo900

Flexible and powerful. Cooking times are reduced up to 50%, compared to a traditional static oven and can work with 2 trays simultaneously.

Pastacooker Evo900, Evo700

Versatile and high performing, thanks to the "energy control" for gas models, the infrared heating system for the electric models and the "energy saving device" for the refilling of the well with hot water



Service

Use Zanussi Professional products and you can count on a qualified Service network wherever you are!

- A fast technical assistance with a prompt and efficient service worldwide
- Skilled and qualified partners engaged in installation, spare parts delivery and maintenance
- 1,139 authorized service centers
- More than 5,000 expert technicians
- 10-year availability of spare parts from the end of production
- 44,000 available spare parts on stock
- 24/48 hours spare parts delivery worldwide

As Zanussi Professional Customer's you can rely on a worldwide skilled Service Engineers network.



Evo700

Gas Burners

2, 4, 6, or burners
5,5 kW burners
top models
on gas static oven
on electric static oven
400, 800, 1200 mm widths



Electric Hot Plates

2, 4 or 6 round plates
4 square plates
top models,
400, 800 mm widths
on electric static oven



Induction Tops

2 or 4 zones
2 frontal zones
top models,
400, 800 mm widths
wok top
400 mm width



Infrared Tops

2 or 4 zones
top models,
400, 800 mm widths
on electric static oven



modular cooking line

Gas Solid Tops

top model,
800 mm width

on gas static oven

solid top with 2 or 4
burners, 800, 1200 mm
widths



Fry Tops

gas or electric heating

mild steel surface
(smooth, ribbed, mixed)

hard-chromed surface
(smooth or mixed)

sloped or horizontal surface

top models,
400, 800 mm widths



Grills

top models,
400, 800 mm widths

free standing models,
400, 800 mm



Fryers

gas or electric heating

free standing, top
400, 800 mm widths

chip scuttle

15 lt electric
programmable
automatic fryer



Evo700

Pasta Cookers

24,5 lt, gas/electric,
1 or 2 wells,
400, 800 mm widths

24,5 lt, electric
automatic programmable



Boiling Pans

round well 60 lt,
800 mm width

gas or electric heating

direct or indirect heating

manual or automatic water
refill of the double jacket



Braising Pans

60 lt, 800 mm width

gas or electric heating

mild steel or stainless steel
cooking surface



Multifunctional Cookers

22 lt, 800 mm width

11 lt, 400 mm width

gas or electric heating



modular cooking line

Bain-maries

electric heating

top models,
400, 800 mm widths



Worktops

top models,
200, 400, 800 mm widths

with drawer
400, 800 mm widths



Refrigerated Bases

refrigerated base,
2 drawers or 2 doors,
1200 mm width

refrigerated base,
3 drawers or 3 doors,
1600 mm width

freezer base,
2 drawers,
1200 mm width



Neutral Units

open bases,
200, 400, 800, 1200 mm
widths



Gas Burners

Maximum level power, **sturdiness**, **efficiency** and **hygiene** are the features that distinguish the Gas Burners in the Zanussi Professional Evo700.

- **1-piece side and rear panel** for durability and maximum stability
- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron pan supports
- Exclusive “**flower flame**” burners with flame failure device and protected pilot light guarantee flexibility as well as high efficiency
- Flexible burners for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size
- The flame **adapts to the diameter of the pan** bottom providing maximum coverage and reaching the cooking temperature much faster thus **reducing heat dispersion**



Gas Static Oven

- Maximum level performance with a power of 6 kW and an operating temperature from 120°C to 280°C
- **Sturdiness** and easy cleaning guaranteed by the cooking chamber entirely in stainless steel
- Insulation guaranteed by the 40 mm thick door
- Supplied with stainless steel wire runners fixed to hold GN 2/1 pans
- Oven knobs are positioned on the upper control panel for improved ergonomics
- Piezo ignition for easy operation
- Oven chamber with 3 levels to accommodate GN 2/1 trays



Electric Hot Plates

The Evo700 Electric Hot Plates are supplied with round or square cast iron hotplates. Sturdy and safe, they are distinguished by their pressed stainless steel worktop, 1,5 mm thick, and by their airtight connection to the structure, which allows maximum ease in cleaning.

- **1-piece side and rear panel** for durability and maximum stability
- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron hot plates with safety thermostat, hermetically sealed to work top
- Individually controlled hot round or square plates, (2,6 kW each), with step regulation



Electric Static Oven

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- Top and bottom heating elements can work together or autonomously
- Adjustable thermostat from 110°C to 285°C



Stainless steel oven



Smooth pressed top

Evo700



Induction Tops

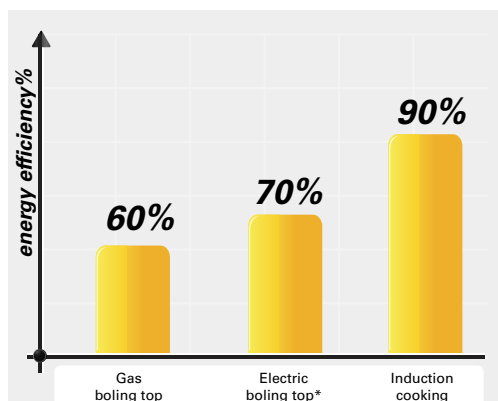
The induction cooking system applied to the 6 mm thick ceramic glass hotplates, allows rapid and completely safe cooking without any heat dispersion. Thanks to the power adjuster the chef has strict control over boiling. It is ideal for the preparation of **delicate dishes** such as custards and it is also perfect for pan operations.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6 mm thick Ceran® glass cooking surface with exclusive design
- Independently controlled induction zones: diam. 230 mm - 3,5 kW and **5 kW** (HP version)
- Control panel with 9 power levels and indicator light for zone operation



Evo700 Induction Wok Top

- High impact, heavy duty, 6 mm thick Ceran® glass Wok bowl 5 kW HP
- Single induction zone with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation



Energy efficiency, actually transferred to the food compared to the amount produced by the cooking appliances

*Electric boiling top: measured after pre-heating



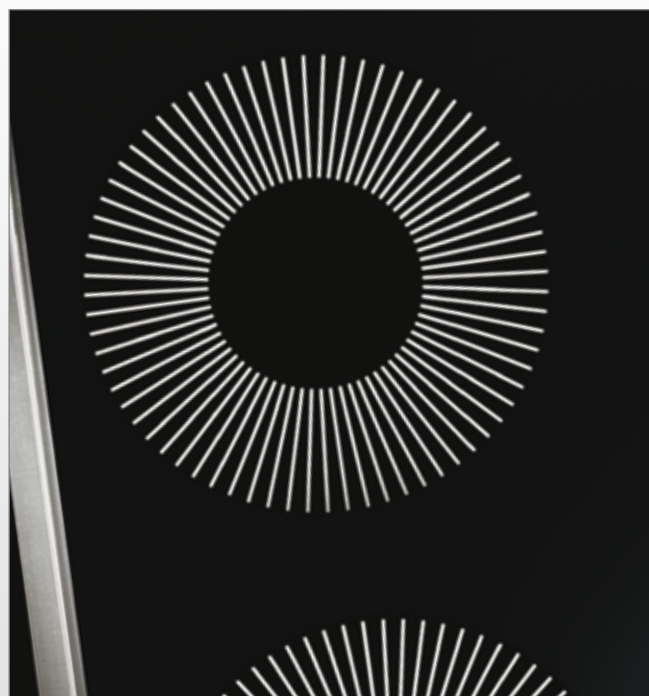
Evo700 "Spicy" Frontal Induction Top

- 2 independently controlled induction zones, 5 kW HP (230 mm diam.) each with overheating safety device
- 6 x GN 1/9 condiment containers with lids

Infrared Tops

The Infrared Tops, consisting of radiant elements with 2 concentric circle zones with a maximum diameter of 230 mm, are controlled by an energy regulator and allow quick cooking of all foods, especially if they are initially cold. The 6 mm ceramic glass top maximises easy cleaning and pan movements. A light indicates the presence of any afterheat for increased **operator safety**.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6 mm thick Ceran® glass cooking surface with exclusive design
- Independently controlled concentric infrared zones (diam. 230 mm - 2,2 kW max power)
- Concentric radiant elements to allow the selection of the heating area according to the pan size
- Warning light to indicate residual heat on the surface for operator safety



Two concentric cooking zones

Gas Solid Tops

The Solid Top is provided with an extensive cast iron hotplate with a **large surface** (800x700 mm), useful for placing a lot of pans.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Durable cast iron cooking surface 30 mm thick
- Cooking surface with **differentiated temperature zones**, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter
- Single central burner with optimized combustion and flame failure device
- Piezo ignition
- Protected pilot light



Evo700



Fry Tops

The Evo700 Fry Tops have been designed to guarantee that the required temperature is reached in a short time and to ensure even heat distribution and very low heat dispersion. The one-piece pressed cooking top with rounded corners allows for better hygiene and is available with a **smooth, ribbed or mixed surface**, in either **mild steel** or **chrome-plated** steel.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Cooking plate (12 mm thick) for even temperature distribution
- Mild steel or hard-chromed cooking surface
- Large drain hole with grease collection drawer
- Large 5 litres grease collection drawer (optional) for installation on open base

Gas heating

- Mild steel surface: temperature range from 200°C to 400°C
- Hard-chromed surface with thermostatic control and safety thermostat: temperature range from 130°C to 300°C
- Piezo ignition

Electric heating

- Incoloy armoured heating elements beneath the cooking plate
- Thermostatic control; safety thermostat, temperature range from 120°C to 280°C



Grills

The Evo700 Grills are ideal for cooking meat, fish and vegetables.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners and **pressed hygienic grease collector areas**
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- **Grease collector drawer can be filled with water** to ease cleaning and to add moisture to the food
- Removable splash-guard in stainless steel
- Free standing models – double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables
- Grid scraper included as standard

Gas Grills

- Stainless steel burners with flame failure device and deflection trays to prevent blockage

Electric Grills

- Incoloy armoured heating elements beneath the cooking plate
- Power ON indicator light



Pressed grease collection drain



Radiant tiles



Incoloy heating elements



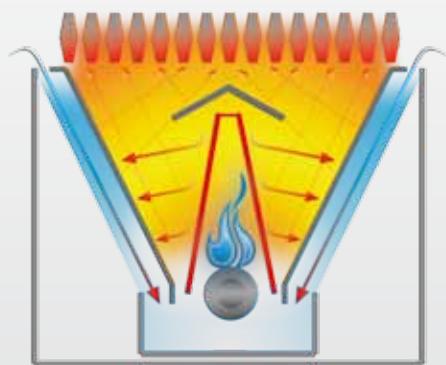
Stainless steel burners

Grill HP

**PATENT
PENDING**

This is a highly productive and energy saving grill thanks to the new radiant heating system, the **large cooking surface** with easily removable grates, the “**energy control**” for a precise regulation of the power level and the piezo ignition.

- Highly efficient radiant heating system (**patent pending**)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
- Max. temperature on cooking surface 350°C
- Heavy duty, removable cast iron grids
- Full depth **grease collection drawers**, 1 per burner, **can be filled with water** to ease cleaning and to add moisture to the food
- New **exclusive low-porosity surface treatment**
- Dismountable construction of the cooking top for easy cleaning, washable in dishwasher
- Removable 3-sided splash guard in stainless steel



The new radiant heating system

- An efficient combustion of the burner flame guaranteed by the incoming air
- The burner flame heats the AISI 441 radiant shield, bringing the temperature above 700°C
- The heat is radiated towards the heat deflectors and onto the cooking grate
- The cooking grate reaches an even temperature throughout, providing perfect grilling results on the entire cooking surface



Removable 2 Lt grease collection drawer, full depth of grill (one per burner); can be filled with water to facilitate cleaning and to add moisture to the food

Fryers

The Fryers in the Evo700 line are distinguished by their excellent performance and remarkable efficiency

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Oil drainage tap
- Thermostatic temperature control with safety thermostat to protect against overheating

V-shaped Gas Fryers

- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition
- From 105°C to 185°C

Gas Tube Fryer (34 lt)

- 34 lt ideal for **floured foods**
- Gas tube inside the well create a “cold zone” to capture food particles
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light
- Thermostatic temperature control from 110°C to 190°C
- Safety thermostat to protect against overheating
- Piezo ignition

Electric Fryers

- 7, 15 lt V-shaped well with external high efficiency infrared heating elements: from 105°C to 185°C
- 2x5, 12, 14 lt well with tilting incoloy heating elements: from 105°C to 185°C



V-shape well with external heating elements/burners



Internal tilting heating elements

Automatic Fryer

V-shaped 15 lt well with external electric heating elements offers power, efficiency and has the ability to bring the oil to frying temperature rapidly

- **Electronic control** to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program
- **Automatic basket lifting system**, programmable with 5 different programs (5 temperatures and 2 lifting times per program)
- **Longer life of the oil** (approx. 30%) thanks to the uniform distribution of the heat inside the well
- Melting functions to safely heat up solid shortening to fry products



Electric Chip Scuttle

The Chip Scuttle, which is indispensable for salting and keeping all fried foods at a constant temperature after cooking, has a 316 AISI stainless steel well.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Perforated false bottom to drain excess oil into the well basin
- Infrared heating lamp positioned on the back of the unit
- On/off switch



Infrared heating light

Pasta Cookers

The Pasta Cookers in the Evo700 line guarantee high productivity and remarkable thermal performance. Versatile and high performing thanks to the “**energy control**” for the gas models, the **infrared heating system** for the electric models and the optional “energy saving device” for the refilling of the well with hot water.

The “**energy saving device**”, optional for all models, allows the refilling of the well, done with hot water so boiling is constant, providing the best cooking results, increasing **productivity** and **saving energy**. No further energy supplied is needed.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting
- Boiling **wells in 316L AISI** stainless steel with seamless welding
- Electromechanical sensor prevents operation without water
- Self-skimming system with continuous water filling regulated through manual water tap
- Large drain with manual ball-valve for fast emptying of the well
- **Automatic basket lifting system** (optional)



Well with rounded corners



Overflow zone with drain hole

Gas models

- **"Energy control"** for precise power regulation, allows adapting consumptions to real needs
- Individually controlled high efficiency burners (one for each well), with flame failure device
- Pilot light and piezo ignition
- No electrical connection required

Electric models

- **Infrared heating system** positioned below the base of the well
- 4 boiling levels to ease the use and optimise consumption

Automatic Basket Lifting System

Programmable and automatic lifting system guarantees the repeatability of the cooking cycle, ensuring the same high quality of the food time after time due to the automation of the entire cooking process.

- Possibility to **memorize 9 cooking times** via digital control. Each lifter can work **independently** from the others
- Easy operation, basket lifting is activated through a simple push button function
- Can be activated manually if necessary
- 200 mm wide, with 2 stainless steel basket supports, each able to hold 1/2 size baskets
- Place on either side of the pasta cooker for maximum flexibility or on both sides to provide lifting for up to 4 single portion square baskets



Boiling Pans

The Boiling Pans in the Evo700 line, thanks to the energy regulator, guarantee uniform cooking and precise control of boiling while the stainless steel gas burners, controlled by a pilot flame with electronic ignition ensure optimized combustion and high efficiency.

- Well and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Pressed well in stainless steel
- Deep drawn well with rounded corners and **seamless welding**
- Safety valve to guarantee working pressure on models with indirect heating
- Solenoid valve for refilling with hot or cold water
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating
- Large capacity drain tap to discharge food

Gas models

- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light

Electric models

- Heating elements with energy control, temperature limiter and pressure switch

Direct heating (gas models)

- Burners heat the well directly
- Food can reach a higher temperature than with indirect heating

Indirect heating (gas or electric model)

- Uses integrally generated saturated steam at 110°C in double jacket
- Pressure switch control
- Models also available with automatic refilling of the water in the double jacket



Top with safety valve and ergonomic handle



Braising Pans

All Evo700 Braising Pan models have stainless steel wells that are shaped with rounded corners and with a pressed drainage pouring lip to make both food drainage and cleaning operations easier.

- Well with rounded corners and **seamless welding**
- Double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Cooking surface in mild steel especially indicated for "dry cooking" or "shallow frying"
- Cooking surface in stainless steel especially indicated for "wet cooking"
- High precision manual tilting system

Gas models

- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- Thermostatic temperature control from 90°C to 290°C

Electric models

- Electric heating elements positioned beneath the cooking surface
- Thermostatic temperature control from 120°C to 280°C



EVO700 braising pans available with mild steel bottom plate for dry cooking and with stainless steel plate for wet cooking

Multifunctional Cookers

4 appliances in one! Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners, seamlessly welded to the work top
- Cooking surface in **compound steel** (3 mm layer of 316 AISI stainless steel bonded to a 12 mm layer of mild steel), optimal for multifunctional use
- **Base contains guides** which can host GN containers to collect the food drained through the large drain hole

Gas models

- Burners equipped with a double flame line for uniform heat distribution
- Thermostatic gas valve. Piezo ignition
- Temperature range from 100°C to 250°C

Electric models

- Incoloy armoured heating elements beneath the cooking surface
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature
- Temperature range from 100°C to 250°C



22 lt 304 AISI stainless steel well with a 15 mm compound bottom (12 mm bottom layer of mild steel bonded to a 3 mm upper layer of corrosion resistant 316 AISI stainless steel) ensures uniform cooking throughout



Bain-maries and Work tops

Bain-marie

- 1-piece pressed work top in stainless steel (1,5 mm) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners and seamless welding
- Suitable for GN 1/1 containers, max. height 150 mm
- Operating temperature from 30°C to 90°C
- Maximum water filling level marked on side of well
- Manual water filling (water filling tap can be ordered as an option)



Well with perforated false bottom and overflow pipe

Work Tops

- Exterior panels in stainless steel with Scotch-Brite finishing
- **1-piece side and rear panels** for durability and maximum stability
- With closed front or with drawer



Complementary units

Open bases

- Exterior panels in stainless steel with Scotch-Brite finishing
- Service ducts
- Optional accessories:
 - doors with handles
 - drawers
 - runners for GN containers



Refrigerated and freezer bases

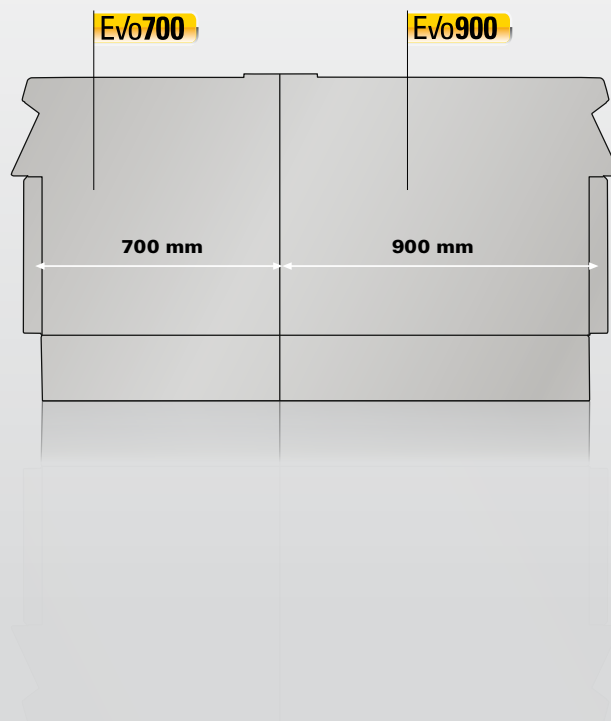
- Temperature range from -2°C to +10°C for refrigerated base, from -15°C to -20°C for freezer base
- Built-in compressor unit
- Thermostat, defrost indicator light and ON/OFF switch
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers
- For ambient temperatures up to 43°C



High Performances in Limited Spaces

The new **Zanussi Professional Evo700** dimensions have been conceived to facilitate the chef's daily work in the kitchen.

- Great flexibility and modularity for a **tailored kitchen**. The working space will be customized according to the chef's needs.
- 700 mm deep with a **modularity** of 400, 800 and 1200 mm wide perfectly compatible with the Evo900 (900 mm deep) in a back to back installation.



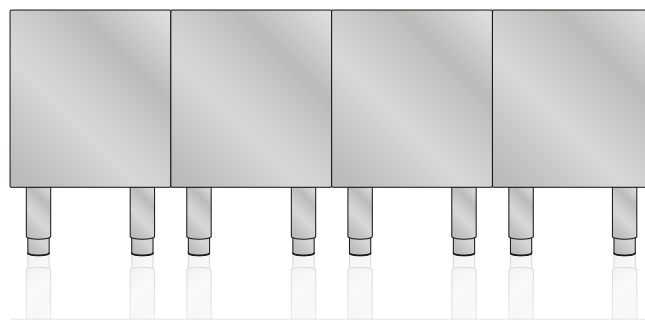


Installations

Evo700 safely and easily solves problems of hygiene, cleaning and functionality related to the kitchen environment, also thanks to the Cantilever Systems

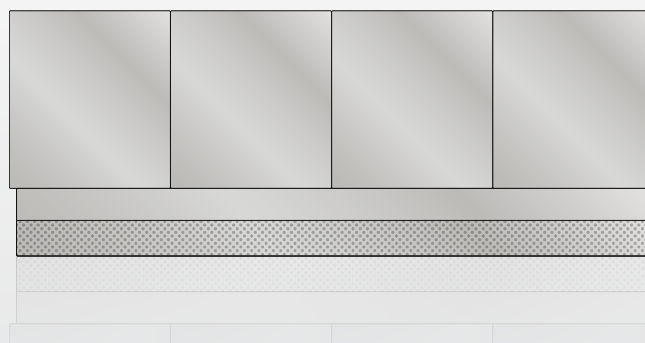
- Installation is very simple, and is by means of a rear hook in the flue area
- Connections to the water, electric and gas systems have been provided inside the appropriate units, which are easy to reach and, therefore, also easy for maintenance

installation on feet



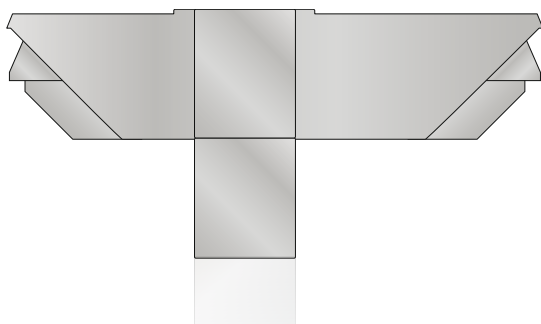
- Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height
- Provided as standard on all free standing appliances and bases

installation on cement plinth



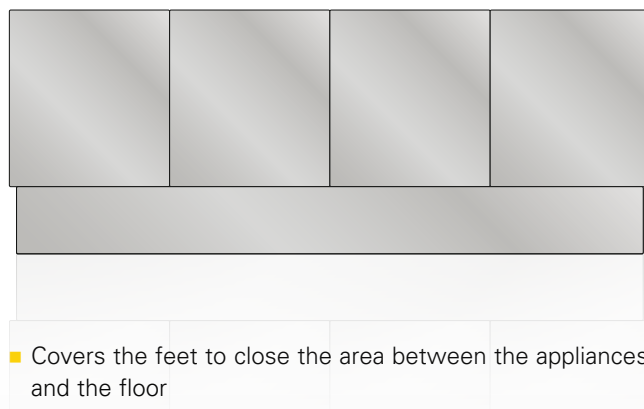
- Provides a closed solution to be mounted on cement plinth - various solutions available*
- Suitable for all free standing units*

cantilever installation



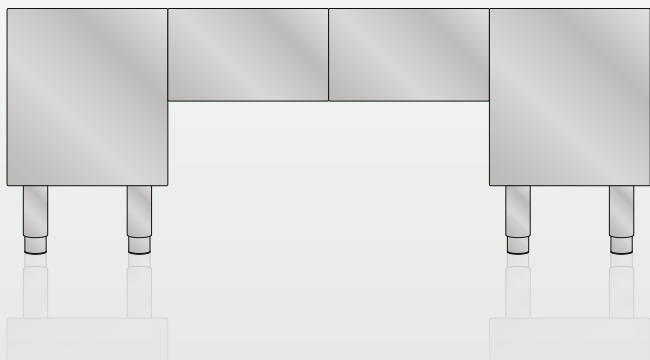
- Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations
- Suitable for most units* of Evo700 and Evo900

installation with kicking strip



- Covers the feet to close the area between the appliances and the floor
- Can be applied to free standing appliances and bases installed on feet

bridge installation



- Provides a hygienic solution by allowing to suspend a number of top appliances between two free standing units
- Must be installed between two free standing units up to 1600 mm in length*

installation on wheels



- Replace feet, provides a flexible solution that allows for the easy movement of the appliances
- Can be installed on all free standing appliances and bases*

* For more detailed information, please contact your local Zanussi Professional representative

The Range

Preparation

Static
Static HD



Dishwashing

Dishwashers
Washing system



Cooking

Evo900 - Evo700
Snack 600
Industrial machines



Laundry equipment



Ovens

EasyLine
FCF



Distribution

Self-Service ActiveSelf
Fit-System



Refrigeration

Refrigerated appliances



... and much more



www.zanussiprofessional.com

